



**CROWNE PLAZA**

HOTELS & RESORTS

AN IHG<sup>®</sup> HOTEL  
NORTH AUGUSTA

# CATERING MENU

CORPORATE &  
SPECIAL EVENTS

# THANK YOU FOR CONSIDERING CROWNE PLAZA NORTH AUGUSTA.



Our dedicated Catering Events Manager and Catering Team are on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch, wedding or social gathering, we are here to assist. Please feel free to contact our staff with any questions.

We look forward to serving you.

Yours in hospitality,  
**Sales & Catering Team**



1060 Center Street, North Augusta, SC 29841  
Hotel General Line: 803-349-8400  
Sales Inquiry Line: 803-349-8405



Catering & Event Manager - Jeannine Steinkuhl: 803-349-8406  
Director of Sales & Marketing — David Sulak: 803-349-8404



Meetings/Events	<a href="mailto:JSTEINKUHL@northph.com">JSTEINKUHL@northph.com</a>
Conference/Room Blocks	<a href="mailto:DSULAK@northph.com">DSULAK@northph.com</a>



[www.crownenorthaugusta.com](http://www.crownenorthaugusta.com)



22% Taxable service charge, beverage tax and/or state tax will apply to all food, beverage, and audiovisual needs. Tax and service charge subject to change. All menu listings are charged per person

# ALL DAY PACKAGE #1

\$42.00 PER PERSON | 10 PERSON MINIMUM

PRICING IS FOR CORPORATE MEETINGS FROM MONDAY THROUGH FRIDAY.



## BREAK—SELECT ONE:

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- A. Fresh Vegetable Platter served with our own Sour Cream Herb and Vegetable Dip
- B. Tri-Color Tortilla Chips Platter served with Salsa and Sour Cream
- C. Home-style Cookie Platter  
*(Gluten Free available upon request for additional \$1.00 per person)*
- D. Your Choice of One: Lay's Potato Chips, Miniature Snyder's Pretzels or Assorted Bagged Popcorn

Break Upgrades Available—  
Additional \$2.00 per person

- A. Assorted Granola Bars & Whole Fresh Fruit
- B. Assorted Home Oven Roasted Nuts
- C. Assorted Homemade Fruit Yogurts (Strawberry, Blueberry, Raspberry, Mango or Peach)

*All Breaks include One Canned Soda or One Bottled Water.*

*Coffee Refresh available for \$2.00 per person per refresh.*

*Additional breaks are available. Please contact your Sales Representative.*

## BREAKFAST—SELECT ONE:

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- A. Fruit Salad, Assorted Breakfast Pastries
- B. Scrambled Eggs, Crispy Bacon or Sausage, Red Skin Home Fries, Bagels with Cream Cheese & Butter
- C. Breakfast Sandwiches on English Muffins (Egg & Cheese; Egg & Crispy Bacon; Egg & Sausage; Egg, Tomato & Spinach), Red Skin Home Fries

*All Breakfasts include Coffee (Regular & Decaffeinated), Assorted Bottled Juice or Bottled Water.*

## LUNCH—SELECT ONE:

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- A. Assorted Gourmet Bread & Wrap Sandwiches
- B. Assorted Finger Sandwiches
- C. Gourmet Pizza & Assorted Sliced Calzones

*All Lunches include Mixed Greens Salad, Pasta or Potato Salad, Frito Lay's Potato Chips, Homemade Cookies & Bars, Assortment of Canned Soda and Bottled Water. Boxed Lunches available for an additional \$1.50 per person.*

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# ALL DAY PACKAGE #2

\$49.00 PER PERSON | 10 PERSON MINIMUM

PRICING IS FOR CORPORATE MEETINGS FROM MONDAY THROUGH FRIDAY.

## BREAKFAST—SELECT ONE:

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- A. Fluffy Scrambled Eggs with Chives, Turkey Sausage, Applewood Smoked Bacon, Fluffy Pancakes served with Syrup, Crispy Red Skin Home Fries with Sweet Vidalia Onions
- B. Fresh Fruit Salad, Choice of Quiche or Frittata, Bagels with Cream Cheese & Butter
- C. Fresh Fruit Salad; Breakfast Burritos with Eggs, Green Peppers, Onion, Sausage, Cheddar Cheese and Salsa on the Side; Vegetarian Wrap with Sweet Potatoes, Baby Spinach, Onion and Chopped Tomatoes Wraps; Assorted Muffins

*All Breakfast include Assorted Breakfast Pastries, Fresh Brewed Coffee (Regular & Decaffeinated), Assorted Bottled Juice or Bottled Water.*

## BREAK—SELECT ONE:

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- A. Fresh Hummus Platter with Homemade Chips, Crisp Carrots and Celery Sticks
- B. Home-style Cookie Platter  
*(Gluten Free available upon request for additional \$1.00 per person)*
- C. Assorted Granola Bars & Whole Fresh Fruit
- D. Assorted Home Oven Trail mix
- E. Assorted Homemade Fruit Yogurts  
(Strawberry, Blueberry, Raspberry, Mango or Peach)

*All Breaks include One Caned Soda or One Bottled Water.*

*Coffee Refresh available for \$2.00 per person per refresh. Refresh of Soda \$3.00 per soda.*

*Additional breaks are available. Please contact your Sales Representative.*

## LUNCH—SELECT ONE:

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- A. Fresh Fruit Salad, Pasta or Potato Salad, Assorted Signature Sandwiches served on our Artisan Rolls (Multigrain, Rustic, Brioche and Cranberry Harvest), Lay's Potato Chips
- B. Fresh Fruit Salad, Fresh Herb Marinated Sliced Grilled Chicken, Rolls and Butter
- C. Penne Marinara, Home Style Meatballs, Grated Parmesan Cheese, Rolls and Butter

*All Lunches include Mixed Greens Salad, Homemade Cookies & Bars, Assorted Bottled Soda or Bottle Water.*

*Boxed Lunches available for additional \$1.50 per person.*

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# FRESH START BREAKFAST PACKAGES

MINIMUM OF 25 GUESTS REQUIRED

## **CHOICE 1** \$19.00 per person

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Fresh Fruit Salad

Hard Boiled Eggs (2 per person)

Assorted Homemade Fruit Yogurts  
(Strawberry, Blueberry, Raspberry, Mango  
or Peach)

Sliced Muesli Breads

Jellies, Preserves and Butter

## **CHOICE 2** \$19.00 per person

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Fresh Fruit Salad

Choice of Individual Frittata or Quiche  
Assorted Breakfast Pastries

## **CHOICE 3** \$22.00 per person

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Fluffy Scrambled Eggs with Chives  
Breakfast Chicken Sausage

Applewood Smoked Bacon

Crispy Red Skin Home Fries with Vidalia  
Onions

Grits

Assorted Breakfast Pastries and Bagels

Cream Cheese and Butter

## **CHOICE 4** \$22.00 per person

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Fresh Fruit Salad

Breakfast Burritos with Eggs, Green  
Peppers, Onion, Sausage, Cheddar  
Cheese and Salsa on the Side

Vegetarian Wrap with Sweet Potatoes,  
Baby Spinach Onions, Chopped  
Tomatoes and Grilled Corn

Served in Plain and Spinach Wraps

Assorted Breakfast Pastries and Muffins

## **CHOICE 5** \$19.00 per person

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Fresh Fruit Salad

Choice of Individual Frittata or Quiche

Crispy Red Bliss & Sweet Potato Home  
Fries with Vidalia Onions and Scallions

Assorted Breakfast Pastries

## **CHOICE 6** \$22.00 per person

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Make Your Own Yogurt and Hot Oatmeal  
Bar

Low Fat Vanilla Yogurt, Hot Oatmeal and  
Granola

Granola, Seasonal Berries, Assorted Cut  
Fruits, Brown Sugar, Chocolate Chips,  
Dried Cranberries and Assorted Nuts

Assorted Breakfast Breads

*Homemade flavored yogurts available  
upon request for an additional fee.*

## **BEVERAGES**

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Each Package is accompanied by:

Fresh Brewed Coffee, Regular and  
Decaf, Assorted Juices

Ice Water Service



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# A LA CARTE BREAKFAST

## **BREAKFAST MEATS** - \$5.50 each

Crispy Bacon, Sausage Links or Virginia Ham

## **BREAKFAST SANDWICHES** - \$6.95 each

Served on an English Muffin with choices of Egg, Cheese, Crispy Bacon, Sausage, Tomato & Spinach

## **FRITTATA**

Half Pan - \$35.00 each (Serves 10)

Individual (3") - \$4.95 each (1 Dozen Minimum)

- Bacon, Ham & Swiss
- Garden Vegetable & Feta
- Spinach & Mozzarella

*Additional options available by request.*

## **YOGURT**

Assorted Homemade Fruit Yogurts - \$3.00 each

*Strawberry, Blueberry, Raspberry, Mango or Peach*

8 oz. Yogurt Parfaits - \$7.50 each

*Vanilla Yogurt, Granola, and Fresh Berries*

## **BARS**

Breakfast Bars - \$2.50 each

Granola Bars - \$2.50 each

## **FRESH FRUIT**

Whole Fresh Fruit - \$3.50 each

Fresh Fruit Cup - \$6.00 each

*Berries, Grapes, Melons*

## **COFFEE SERVICE**

Fresh Brewed Coffee (Regular and Decaffeinated) with Stirrers, Sugar, Sweeteners and Creamers

Air Pump (10cups) - \$19.00

Per Gallon - \$39.00

## **HOT TEA SERVICE**

Assortment of Bigelow, Lipton Teas, Hot Water with Disposable Cups, Stirrers, Sugar, Sweeteners and Creamers

Per Person Addition to Coffee Service - \$1.00 each

## **INFUSED WATER DISPLAY** - \$25.00

Displayed in 3 gallon Dispenser with Spigot

Plain, Cucumber, lemon, Lemon & Lime

*Serves approximately 30 guests*

*Plastic Cups Additional*

## **BOTTLED BEVERAGES**

Assorted Juices - \$3.25 each

*Orange, Apple, Cranberry*

Bottled Water - \$3.00 each

*Coke, Diet Coke, Sprite, Ginger Ale*

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# BUSINESS LUNCH PACKAGES

MINIMUM OF 25 GUESTS REQUIRED

## **LUNCH 1** \$19.00 per person

Mixed Greens Salad  
Pasta or Potato Salad  
Assorted Gourmet Bread & Wrap Sandwiches  
Potato Chips  
Homemade Cookies & Bars

## **LUNCH 2** \$19.00 per person

Mixed Greens Salad  
Pasta or Potato Salad  
Assorted Finger Sandwiches  
Potato Chips  
Homemade Cookies & Bars

## **LUNCH 3** \$23.00 per person

Mixed Greens Salad  
Pasta or Potato Salad  
Gourmet Sliced Pizza  
Assorted Sliced Calzones  
Homemade Cookies & Bars

## **LUNCH 4** \$23.00 per person

Fresh Fruit Salad  
Mixed Greens Salad  
Fresh Herb Marinated Grilled Chicken - Sliced  
Rolls & Butter  
Homemade Cookies & Bars

## **LUNCH 5** \$19.00 per person

Fresh Fruit Salad  
Caesar Salad  
Fresh Herb Marinated Grilled Chicken – Sliced  
Gourmet Flatbread  
Homemade Cookies & Bars

## **LUNCH 6** \$23.00 per person

Fresh Fruit Salad  
Mixed Greens, Pasta or Potato Salad  
Assorted Sandwiches served on Artisan Rolls (Multigrain, Rustic, Ciabatta and Cranberry Harvest)  
-Select 4 of our Signature Sandwiches  
Potato Chips  
Homemade Cookies & Bars

## **BEVERAGES**

Each Package can add Assortment of Soda or Bottled Water for \$3.50 per person

## **SANDWICH OPTIONS FOR LUNCH PACKAGES**

*Crowne Plaza Proudly Serves:*

Roast Beef, Ham & Cheese, Roasted Turkey, Pastrami, White Albacore American Tuna Salad, Homemade Chicken Salad, Ranch Chicken Salad, California Chicken Salad, Slice Chipotle Chicken or Farm Fresh Grilled Vegetables



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# LUNCH UPGRADES

LOOKING FOR SOMETHING NEW? LET'S MIX IT UP!

## SIGNATURE SANDWICHES

Upgrade Your Sandwiches! Additional \$4.00 per person

*Please Select up to Four Different Sandwich Varieties per Order.*

*Bread Selection: Wheat, Rye, Country White, Marbled Rye, Pumpernickel, Italian Roll or Assorted Wraps*

### ROASTED VEGETABLES

Roasted Red Peppers, Red Onion, Zucchini and Summer Squash with a Red Pepper Aioli

### RAW VEGETABLE

Julienned Carrots and Cucumber, topped with Sprouts, Hummus Spread and Goat Cheese served in a Wrap

### CHICKEN CAESAR

Sliced Grilled Marinated Chicken Breast, Romaine Lettuce, Caesar Dressing and Shaved Parmesan Cheese

### BUFFALO CHICKEN WRAP

Chicken Tenders tossed with Buffalo Sauce with Blue Cheese and Romaine Lettuce

### PESTO CHICKEN

Grilled Pesto Chicken with Leaf Lettuce, Native Tomatoes and Havarti Cheese

## SPECIALTY SALADS

Mix up your Salads! Additional \$1.25 per person

### SPRING MIXED GREEN

Mixed Greens, Green Apple Slices, Dried Cranberries, Sliced Almonds and Gorgonzola with Balsamic Vinaigrette

### CAESAR SALAD

Crisp Romaine Lettuce, Croutons and Shaved Parmesan Cheese with Caesar Dressing

### CHOPPED SALAD

Romaine, Ribbons of Salami, Provolone Cheese, Pepperoncini Peppers and Cherry Tomatoes with Balsamic Vinaigrette

### TURKEY BLT WRAP

Hickory Smoked Turkey Breast, Bacon, Leaf Lettuce and Native Tomatoes

### ITALIAN GRINDER

Fresh Italian Meats with Pepperoncini, Leaf Lettuce, Tomatoes, Onions and Provolone Cheese

### PARMA PROSCIUTTO

Parma Prosciutto with Fresh Mozzarella, Native Tomatoes and Fresh Basil finished with a Balsamic Glaze

### BALSAMIC ROAST BEEF

Roast Beef with Caramelized Onions, Blue Cheese and Leaf Lettuce finished with a Balsamic Glaze

### ROAST BEEF

Roast Beef with Horseradish Cream, Leaf Lettuce, Native Tomatoes and Havarti Cheese

*Gluten Free Cookie or Bread/Wrap Substitution - \$1.00 per person*

*Minimum of 25 Guests Required*

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# HOT LUNCH PACKAGES

NOTIFY YOUR SALES REPRESENTATIVE OF ANY ALLERGIES OR  
DIETARY RESTRICTIONS

## CORPORATE 1

Mixed Greens Salad  
Penne Marinara  
Home-style Meatballs  
Rolls & Butter  
Grated Parmesan Cheese  
Seasonal Homemade Cookies & Bars  
*\$19.00 per person*

## CORPORATE 2

Mixed Greens Salad  
Vegetable or Meat Lasagna  
Rolls & Butter  
Grated Parmesan Cheese  
Seasonal Homemade Cookies & Bars  
*19.00 per person*  
*Minimum of 10 People*

## CORPORATE 3

Mixed Greens Salad  
Penne Marinara  
Home-style Meatballs  
Rolls & Butter  
Grated Parmesan Cheese  
Seasonal Homemade Cookies & Bars  
*\$23.00 per person*

## CORPORATE 4

Mixed Greens Salad  
Beef Tips with Mushrooms & Onions in Natural  
Juices or Burgundy Sauce  
Rice Pilaf or Chef's Choice Potato  
Chef's Choice Vegetable  
Rolls & Butter  
Seasonal Homemade Cookies & Bars  
*\$25.00 per person*

### Chicken Substitutions

Chicken Picatta ~ Chicken Francaise ~ Chicken Parmesan ~ Chicken Capri

### Pasta Substitutions

*Additional \$1.50 per person*  
Gnocchi ~ Tortellini ~ Cavatelli ~ Ravioli

### **BEVERAGES**

Each Package can be accompanied by Coffee and Ice Water Service for \$3.50 per person.

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# BOXED LUNCHES

EVERYTHING YOU NEED FOR AN ELEGANT BUT EASY BUSINESS LUNCH!

## BOXED LUNCH 1

Assorted Gourmet Bread or Wrap Sandwich  
Potato Chips  
Bottled Soda or Bottled Water  
*\$15.00 per person*

## BOXED LUNCH 2

Assorted Gourmet Bread or Wrap Sandwich  
Choice of One: Pasta Salad, Potato Salad, Cookie or  
Brownie  
Potato Chips  
Bottled Soda or Bottled Water  
*\$17.00 per person*

## BOXED LUNCH 3

Assorted Gourmet Bread or Wrap Sandwich  
Pasta Salad or Potato Salad  
Potato Chips  
Homemade Cookie, Fudge Brownie or Whole Fruit  
Bottled Soda or Bottled Water  
*\$19.00 per person*

### SANDWICH OPTIONS FOR BOXED LUNCH

Roast Beef, Ham & Cheese, Roasted Turkey, Pastrami,  
White Albacore American Tuna Salad, Homemade  
Chicken Salad, Ranch Chicken Salad, California Chicken  
Salad, Sliced Chipotle Chicken or Farm Fresh Grilled  
Vegetable

*Signature Sandwich Upgrade Options are Available.*

## SALAD BOXED LUNCHES

*Each Lunch Includes Your Choice of Two: a Baguette, a Cookie or Brownie or Whole Fresh Fruit  
Canned Soda or Bottled Water  
\$19.00 per person*

## BOXED SALAD 1

Mixed Green Salad topped with Grilled Marinated Chicken,  
Granny Apple Smith Slices, Dried Cranberries, Almond  
Slices and Crumbled Gorgonzola Cheese  
Served with a Balsamic Vinaigrette on the Side

## BOXED SALAD 2

Fresh Spinach Salad with Pieces of Bacon, Fresh  
Mushrooms, Hard Boiled Egg, Red Onion and Sliced,  
Grilled Marinated Chicken  
Served with a Balsamic Vinaigrette on the Side

*Vegetarian Substitution available for \$1.75 per person  
Sliced Grilled Portobello or Grilled Vegetables*

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# ADDITIONS TO PACKAGES



## INDIVIDUAL SNACKS

- Granola Bars - \$2.50 each
- Potato Chips - \$2.50 each
- Pretzels - \$1.50 each
- Popcorn (Assorted Brands) - \$1.50 each
- In House Oven Roasted Mixed Nuts - \$3.00 per person

## FRESH FRUIT

- Whole Fresh Fruit - \$2.50 each
- Fresh Fruit Cup - \$6.00 each
- Berries, Grapes, Melons*

## YOGURTS

- Assorted Homemade Fruit Yogurts - \$3.00 each
- Strawberry, Blueberry, Raspberry, Mango or Peach*
- 8 oz. Yogurt Parfaits - \$7.50 each
- Vanilla Yogurt, Granola and Fresh Berries*

## HOMEMADE JUMBO COOKIES

- Jumbo Cookies - \$3.00 each
- Chocolate Chip, Peanut Butter, Oatmeal Raisin, M&M, Sugar or Heath Bar*

## COFFEE SERVICE

Freshly Brewed Coffee (Regular and Decaffeinated) with Stirrers, Sugar, Sweeteners and Creamers

Air Pump (10 cups) - \$19.00

Per Gallon - \$39.00

## COFFEE REFRESH

Coffee Refresh – 1 cup / \$2.50 per person

Coffee & Tea Refresh – 1 cup / \$3.00 per person

## HOT TEA SERVICE

Assortment of Bigelow and Lipton Teas, Hot Water with Stirrers, Sugar, Sweeteners and Creamers

Per Person Addition to Coffee Service - \$0.50 each

## INFUSED WATER DISPLAY - \$25.00

Displayed in 3-gallon Dispenser with Spigot

*Plain, Cucumber, Lemon, Lemon & Lime*

Serves Approximately 30 Guests

*Plastic Cups Additional*

## BOTTLE BEVERAGES

Spring Sparkling Flavoured Water - \$3.50 each

*Orange, Lemon, Lime*

Assorted Bottled Sodas - \$3.50 each

*Coke, Diet Coke, Sprite, Ginger Ale*

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# WHAT'S FOR DINNER?

## POULTRY

### CHICKEN CAPRI \$29

Pan Seared Chicken Breast sautéed with Artichokes, Roasted Peppers, Mushrooms, and Roasted Shallots in a Marsala Wine Sauce

### CHICKEN PICATTA \$29

Pan Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter and White Wine

### CHICKEN MILANESE \$29

Lightly Breaded Chicken Breast with Diced Tomatoes, Shaved Pecorino Cheese, Arugula, Lemon Caper Butter and a Balsamic Glaze

### CHICKEN MARSALA \$29

Pan Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce

### CHICKEN FRANCAISE \$29

Chicken Breast dipped in Egg Batter then finished with a Lemon White Wine Sauce

### PARISIAN CHICKEN \$29

Slow Braised Bone-in Chicken with a Sweet, Roasted Garlic Cream Sauce

### GRILLED CHICKEN PESTO \$29

Grilled Boneless Chicken Breast marinated with generous amounts of Pesto Aglio

### CHICKEN PARMIGIANA \$29

Breaded Chicken Cutlets topped with Mozzarella, Parmesan Cheese and Marinara Sauce

### CHICKEN KIEV \$29

Breaded Chicken Breast filled with Chives, Butter and Garlic then topped with a Champagne Sauce

### STUFFED CHICKEN \$29

Chicken stuffed with the following options and baked to perfection:

- Prosciutto & Fresh Mozzarella
- Wild Rice Stuffing
- Traditional Bread Stuffing
- Fresh Broccoli, Sun-Dried Tomato & Ricotta Cheese
- Florentine (Fresh Spinach and Garlic)

### DUCK BREAST \$42

Marinated Duck Breast prepared in one of the following options:

- Marinated in Fresh Herbs
- Spice Rubbed with Blackberry Currant Chutney
- Seared with Ginger Apricot Sauce
- Slow Roasted with an Orange and Honey Grand Marnier Reduction

## SEAFOOD

### GRILLED SALMON \$34

Served with a Horseradish Crust and finished with a Lemon Butter Sauce

### GRILLED SWORDFISH \$41

Accompanied with a Sun Dried Tomato Tapenade

### JUMBO LUMP CRAB CAKES \$40

Prepared with a Citrus Aioli

### POTATO AND HERB CRUSTED LOCAL SEA BASS \$49

Prepared with a Citrus Dijon Beurre Blanc

### SEAFOOD BOULLIABAISSE \$41

Local White Fish, Clams, Mussels, Scallops and Shrimp prepared in a Tomato Saffron Broth  
*Seafood Paella also available with Saffron Rice*

### GINGER GLAZED SCALLOPS \$42

Four Pan Seared Sea Scallops (U10) finished with a Ginger Glaze

### SEAFOOD CASSEROLE \$39

Lobster, White Fish, Scallops and Shrimp baked with a Creamy Sherry Butter Sauce and a Cracker Crumb Topping

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# WHAT'S FOR DINNER?

## PORK

### **ROASTED LOIN OF PORK \$29**

Roasted Pork Loin served with a Brandy Sauce

### **PORK ROULADE \$29**

Pork Tenderloin filled with Caramelized Onions, Wild Mushrooms finished with Demi Glaze

### **STUFFED PORK LOIN \$32**

Pork Loin stuffed with Florentine (Fresh Spinach & Garlic)

### **HERB CRUSTED PORK TENDERLOIN \$35**

Herb Encrusted Pork Tenderloin served with either a Port Wine Demi-Glaze or a Gorgonzola and Dried Cherry Cream Sauce

## VEGETARIAN \$29

### **EGGPLANT ROLLATINI**

Breaded Eggplant rolled with Spinach and Ricotta topped with Marinara Sauce

### **WILD MUSHROOM RAVIOLI**

Smothered in a Porcini Mushroom Cream Sauce

### **HOME-STYLE GNOCCHI**

Baked in a Whole Plum Tomato Ragu with Fresh Ricotta and Fresh Mozzarella

### **GNOCCHI MUSHROOM MARSALA**

Baked in a Marsala Wine Sauce topped with Arugula, Basil and Shaved Parmesan

### **BAKED PORTOBELLO MUSHROOM**

Portobello Mushroom Cap filled with Roasted Vegetables and a Cannellini Bean & Bread Stuffing

### **PESTO LASAGNA**

Zucchini, Carrots and Spinach with Ricotta and Homemade Pesto Cream Sauce

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# WHAT'S FOR DINNER?

## BEEF

### **BLACK ANGUS PETITE MIGNON \$45**

Filet Mignon served on a Fresh herb Crostini topped with a Port Wine Reduction

### **PARMESAN CRUSTED FILET MIGNON \$49**

Filet Mignon encrusted with Parmigiano-Reggiano topped with Crispy Vidalia Onion Rings

### **SLICED ANGUS TENDERLOIN \$49**

Sliced Beef Tenderloin accompanied with a Wild Mushroom Demi-Glaze

### **STUFFED BEEF TENDERLOIN \$49**

Tenderloin Pinwheels overflowing with Sun-dried Tomatoes, Roasted Garlic, Pine Nuts and Spinach finished with a Barolo Demi-Glaze

### **ROAST PRIME RIB \$49**

Queen Cut served with a Light Au Jus

### **BRAISED SHORT RIB \$49**

Fork Tender Beef Short Ribs slowly braised then smothered in a Chianti Wine Reduction

### **ROASTED FLAT IRON STEAK \$39**

Grilled to perfection with a Jack Daniels Reduction

### **GRILLED FLANK STEAK \$36**

Marinated Flank Steak served sliced with Chimichurri Sauce

## SURF AND TURF

### **LOBSTER TOPPED FILET MIGNON, Market Price**

Filet Mignon topped with Lobster Scampi

### **FILET MIGNON WITH SHRIMP, Market Price**

Served with Marinated Grilled Shrimp accompanied with an Herb Butter

### **GRILLED MARINATED CHICKEN WITH SHRIMP \$39**

Served with Grilled Shrimp topped with Mango Salsa

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# DINNER SIDES SELECTION

## STARCH SIDES

- Oven Roasted Baby Red Bliss Potatoes
- Baked Potato
- Yukon Gold Mashed Potatoes
- Garlic Red Bliss Mashed Potatoes
- Twice Baked Potato with Sour Cream & Chives  
Lyonnaise Potatoes
- Roasted New Potatoes
- Tri-Color Potatoes
- Roasted Fingerling Potatoes
- Duchess Potatoes
- Crisp Potato Galette
- Smashed Sweet Potatoes
- Herbed Couscous Pilaf
- Risotto Cakes with Red Pepper Aioli
- Rice Pilaf

## VEGETABLE SIDES

- Grilled Seasonal Vegetables
- Fresh Green Beans Almondine
- Broccoli with Lemon and Garlic
- Glazed Baby Carrots
- Sautéed Garden Medley
- Peas and Wild Mushrooms
- Green Beans with Red Peppers and Garlic Butter
- Grilled Asparagus
- Dill Baby Carrots
- Corn Niblets with Chive Butter
- Roasted Butternut Squash
- Sautéed Summer Squash
- Roasted Harvest Vegetables
- Grilled Vegetables Napoleon
- Sautéed Carrots and Broccolini
- Wilted Spinach

# DINNER BUFFET OPTION #1

\$44.00 PER PERSON

## CHOICE OF 2 SALADS

---

Mixed Baby Greens with House Dressing  
and Choice of 1 Dressing

Fresh Fruit Salad

Broccoli and Bacon Salad

Green Bean Salad

## CHOICE OF 2 ENTRÉES

---

Rosemary Baked Chicken

Carved Roast Turkey with Honey Mustard  
Glaze

Sliced Pork Loin with Madeira Sauce

Pork Picata

Herb Breast of Hen with Stuffing

Baked Ham with Fruit Sauce

Seared Salmon with Dill Sauce

## CHOICE OF 3 SIDES

---

Ziti Bolognese

Sweet Mashed Potatoes with Honey  
Butter

Oven Roasted Red Potatoes

Scalloped Corn Casserole

Wild Rice Pilaf

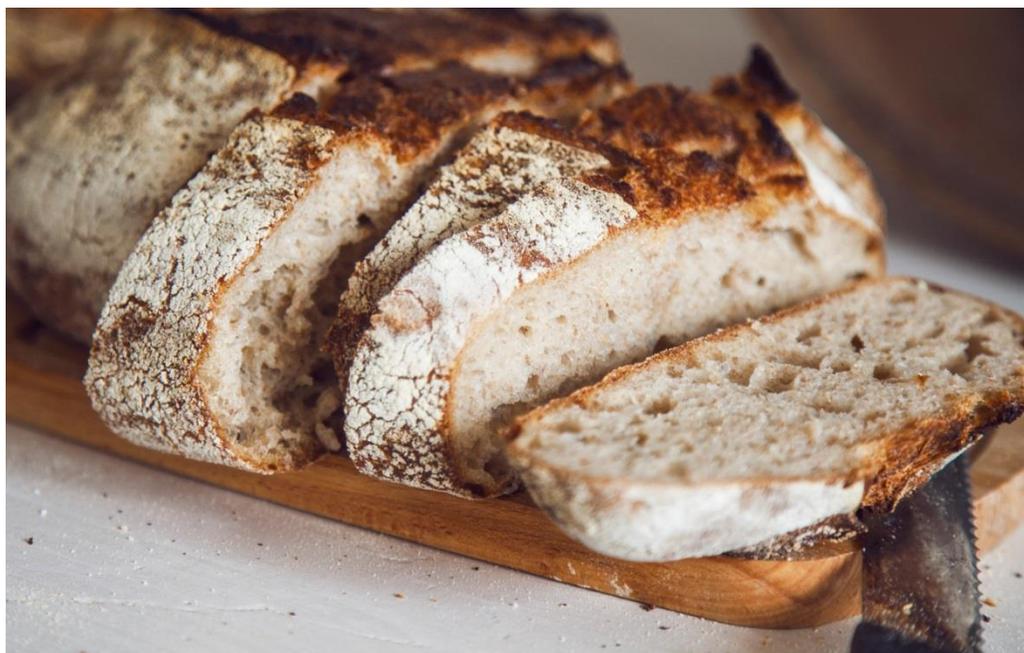
Penne with Sun Dried

Tomato Pesto

Penne with Alfredo Sauce

Roasted Root Vegetable

*Served with Fresh Baked Dinner Rolls and Butter, Chef's Choice of Dessert Display,  
Coffee, Hot Tea, Sweet Tea and Ice Water Service.  
Additional Entrée \$4.00 per person.*



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# DINNER BUFFET OPTION #2

30 GUESTS MINIMUM

BUFFET SERVICE DISPLAYED FOR 1 HOUR

## OPTION 1

---

Fresh Local Greens Salad, Ranch and White Balsamic Dressing

Roasted Red Potato Salad

Pasta Salad

Three Cheese Mac and Cheese

Collard Greens with Smoked Turkey

Smoked Baby Back Ribs and Homemade Fried Chicken

Fresh Baked Rolls and Butter

Chef's Choice of Dessert

Coffee Tea, Sweet Tea and Ice Water Service Included

\$40.00 per person

## OPTION 2

---

Fresh Local Green Salad with Choice of Dressing

Corn Salad

She Crab Soup

Hoppin' John Steamed Cabbage

Frogmore Stew

Stewed Chicken

Sweet Potato Pie

Fresh Baked Rolls

Coffee Tea, Sweet Tea and Ice Water Service Included

\$42.00 per person

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# DINNER PACKAGE

\$68.00 PER PERSON

## COCKTAIL RECEPTION

One Hour Cocktail Reception before Dinner  
Elaborate Display of Domestic Cheeses  
Slice Fresh Fruit  
Vegetable Crudités with Dips and Crackers  
One Hour Open Bar  
House Brand Liquors  
Beer and Wine

## CHOICE OF 2 SALADS

Tossed Mix Baby Greens with Choice of Two Dressings  
Broccoli and Bacon Salad  
Fresh Caesar Salad with Homemade Croutons  
Italian Pasta Salad  
Green Bean Salad

## CHOICE OF 1 VEGETABLE SIDE

Seasonal Fresh Vegetable Medley  
Green Bean Almandine  
Roasted Root Vegetable  
Broccoli with Lemon Butter  
Collard Greens with Smoked Turkey

## CHOICE OF 2 ACCOMPANIMENTS

Garlic Mashed Potatoes  
Sweet Potatoes with Honey Butter  
Wild Rice Pilaf  
Homemade Mac and Cheese  
Ziti Bolognese  
Oven Roasted Red Potatoes  
Au gratin Potatoes  
Mushroom Risotto

## CHOICE OF 2 ENTRÉES

Sliced Prime Rib with Wild Mushroom Sauce  
Herb Breast of Hen with Stuffing  
Mustard Crusted Pork Loin with Au Jus  
Chicken Marsala with Wild Mushroom Sauce  
Roasted Turkey  
Fresh Flounder with a Lemon Crumb Topping  
Broiled Atlantic Salmon with Dill Sauce

*Served with Fresh Dinner Rolls, Butter, Chef's Choice of Dessert,  
Coffee, Hot Tea, Sweet Tea and Ice Water Service.*

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# PASSED HORS D'OEUVRES SELECTIONS

\$15.00 PER PERSON

CHOOSE 3

## BEEF SELECTIONS

- Moroccan Style Meatballs with Greek Yogurt Sauce
- Kobe Beef Pigs in a Blanket with House Spicy Mustard
- Meatball Puff Pastry stuffed with Mozzarella & Marinara
- Miniature Shepherd's Pie

## CHICKEN SELECTIONS

- Lemon Pepper Chicken Skewers with Fresh Ginger Sauce (gf)
- Cajun Chicken Skewers with Honey Mustard Dipping Sauce (df, gf)
- Chicken & Lemongrass Pot Stickers with Citrus-Soy Glaze
- Jerk Chicken Skewers with Sweet & Spicy Brown Sugar Glaze
- Sesame-Crusted Chicken with Fresh Raspberry Dipping Sauce (df)
- Asian-Glazed Chicken Wings tossed with Spicy Plum Sauce
- Chicken House Pâté with Sea Salt & Arugula on Crispy Baguette
- Cumin & Coconut Crusted Chicken with Curried Yogurt Sauce (gf)

## PORK SELECTIONS

- Ricotta, Fig & Parma Prosciutto Bruschetta
- Italian Rabe & Sausage Egg Rolls with Spicy Marinara Sauce
- Pork Tenderloin & Scallion Rolls with Five-Spice Soy Sauce (df, gf)
- Crispy Polenta Crostini with Italian Sausage Bolognese Ragù
- Stuffed Mushrooms with Italian Sausage & Bread Stuffing
- Applewood Bacon Wrapped Baby Potatoes with Truffle Aioli
- Miniature Eggplant, Fresh Mozzarella & Prosciutto Rollatini Skewers

## SEAFOOD SELECTIONS

- New England Clam Chowder Soup Shooter
- Littlenecks on Half Shell with Cocktail Sauce (df, gf)
- Stuffed Mushrooms with Crab & Brie
- Miniature Fish Tacos

## VEGETABLE SELECTIONS

- Tomato, Fresh Mozzarella & Basil Caprese Skewers (gf)
- Broccoli & Brie Cheese Melts
- Baked Brie & Raspberry Phyllo Cups
- Miniature Grilled Tomato & Parmesan Bruschetta
- Assorted Miniature Vegetable Pizzas
- Stuffed Baby Portobello Mushrooms with Bread Stuffing
- Crisp Asparagus Straws with Creamy Asiago Cheese Sauce
- Roasted Eggplant on Crostini with Melted Gorgonzola
- Carrot, Ginger & Roasted Cashews Bisque Shooters
- Vegetable & Pepper Jack Empanada
- Encrusted Mozzarella with Marinara Sauce
- Fried Macaroni & Cheese Bites
- Broccoli, Carrot & Cheddar Cheese Fritters



(df) - dairy free (gf) - gluten free (vv) - vegan

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# SPECIALTY STATION

CUSTOMIZE YOUR EVENT WITH A SPECIALTY STATION TAILORED JUST FOR YOU.

## CRUDITÉ TABLE

A Beautiful Table Display of Garden Vegetables, Seasonal Fruits, Assortment of Artisan Cheeses, Cured Italian Meats, Dipping Sauces and a Medley of Gourmet Crackers

*\$8.00 per person*

## FARM FRESH ECLECTIC CHEESE DISPLAY

Five Cheese Selection (Assortment of Artisan Cheeses & Coulommiers), Seasonal Fruits, a Variety of Fresh Berries, Grapes, Fresh Figs, Dried Apricots, Craisins, Assorted Nuts and an Array of Gourmet Olives. Served with Artisan Breads and a Medley of Gourmet Crackers

*\$10.00 per person*

*Gourmet Cheese Selections Available Upon Request  
Additional Fees Apply*



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# SPECIALTY STATIONS

ALL STATIONS HAVE A 25 GUEST MINIMUM

CREATE YOUR OWN | MUST CHOOSE 2

## **ANTIPASTO STATION \$21.00 per person**

A Table Display of Imported Cured Italian Meats, Artisan Cheeses, Roasted Peppers, Medley of Olives, Stuffed Cherry Peppers, Fresh Caprese Salad, Marinated Artichokes, Peppadews, a Medley of Mixed Field Greens, Italian Bread Sticks and Assorted Artisan Breads

## **TUSCAN TABLE \$22.00 per person**

A Beautiful Table Display of Garden Vegetables, Seasonal Fruits, Imported Cheeses, Pepperoni, Dipping Sauces, Parma Prosciutto Wrapped Melon, Eggplant Roasted Red Pepper Terrine, Grilled Asparagus Salad, Polenta Wedges with Wild Mushroom Sauce, and Eclectic Olive Tray  
*Accompanied by Italian Bread Sticks and Assorted Artisan Breads*

## **TAPAS TABLE \$28.00 per person**

Grilled Chicken Skewers, Grilled Shrimp Skewers, Petite Beef Tenderloin Sandwich with Horseradish Cream Sauce, Fresh Caprese Salad, Orzo Florentine Sun-dried Tomato Salad, Marinated Mushrooms, Medley of Olives, Marinated Artichokes, Native Grilled Garden Vegetables and an Eclectic Cheese Board

## **STATIONARY GRILLED PIZZA OR FLATBREAD STATION \$23.00 per person**

A Variety of Artisan Grilled Pizzas or Thin Crust Flatbreads with your Favorite Toppings prepared by our Chef in the Kitchen

## **SLIDER STATION \$18.00**

Selections include, but are not limited to the following:

- Beef Sliders with Sharp Cheddar, Caramelized Onions and Roasted Garlic Aioli
- Grilled Chicken Sliders with Pepper Jack Cheese, Roasted Red Peppers and Chipotle Garlic Aioli
- Vegetarian Sliders with Fresh Mozzarella, Sliced Roma Tomatoes and Basil Pesto

## **RAW BAR, Market Price**

Choose from Iced Jumbo Shrimp with Cocktail Sauce, Little Necks on the Half Shell, Fresh Shucked Oysters on the Half Shell, Smoked Mussels, Smoked Scallops, Smoked Salmon, Smoked Bluefish, Snow Crab Claws and Lobster Tails. Beautifully displayed on crushed ice and accompanied by Dipping Sauces  
*Ice Sculptures Available Upon Request*  
*Also Available as a Chef-Tended Action Station*

## **SOUTHERN COASTLINE STATION \$19.00 per person**

Fish & Chips with Tartar Sauce and Malt Vinegar served in Paper Cones, Miniature Lobster Rolls, Creamy New England Clam Chowder and Home-style Clam Cakes

## **ITALIAN STATION \$19.00 per person**

Fresh Garden Salad, Chicken Parmesan, Home-style Meatballs, Sausage and Peppers in Natural Juices and Stuffed Shells served with Assorted Artisan Rolls and Fresh Whipped Butter

## **CARVED STATION (Attendant Required) \$32.00 per person**

Chef-Carved Meat Fresh Off the Grill!

Choose from:

- Herb Crusted Black Angus Flank Steak
- Top Round Sirloin
- Roasted Turkey Breast
- Ham
- Fresh Herbed Roast of Pork Loin

## **MASHED POTATO BAR \$18.00 per person**

Yukon Gold Mashed Potatoes and Smashed Sweet Potatoes accompanied by Applewood Smoked Bacon, Broccoli, Chives, Sautéed Mushrooms & Onions, Diced Tomatoes, Shredded Cheese, Sour Cream, Pecans, Herb Shallot Gorgonzola Butter and Cinnamon Maple Butter

*Baked Potato Options also available by request*

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# SPECIALTY STATIONS

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## **PUB STYLE STATION \$30.00 per person**

A Delicious Sampling of Favorite Casual Flavors:

- Pulled Pork Sliders on Buttermilk Biscuits with a Southern-style Gravy
- Chicken Wings Trio: Buffalo, BBQ Dry Rub & Asian Flavors served with Dipping Sauces
- Miniature Potato Skins with Bacon, Cheddar Cheese & Scallions
- Breaded Mozzarella with Homemade Marinara Sauce

## **MACARONI AND CHEESE STATION \$25 per person**

A Delicious Variety of an Old-Fashioned Favorite:

- Traditional White Cheddar Mac and Cheese
- Buffalo Mac and Cheese
- Barbecue Chicken Mac and Cheese
- Lobster Mac and Cheese

## **OLD FASHIONED BARBECUE STATION \$32.00 per person**

- Fresh Sirloin Burgers
- Jumbo All-Beef Hot Dogs
- Grilled Barbecue Chicken on the Bone
- Creamy Potato Salad
- Traditional Coleslaw
- Accompanied with Native Corn on the Cob, Homemade Corn Bread, and Sliced Watermelon.
- Upgrade Enhancements Available: *Sliced Marinated Flank Steak, Sausage & Peppers, Fresh Turkey Burgers or Veggie Burgers*

## **FAJITA STATION \$25.00 per person**

Create Your Own Fajitas! Flour and Corn (GF) Tortillas, Marinated Chicken Breast, Marinated Flank Steak, Cheddar Cheese, Shredded Lettuce, Tomatoes, Sautéed Onions & Peppers, Black Olives, Sour Cream, Black Beans & Corn, Avocado, Salsa and Spanish Rice

## **INDIAN STATION \$25.00 per person**

- Mixed Greens Salad with Tomato, Red Onion, Cucumber and Shredded Carrots finished with a Curried Lime Yogurt Dressing
- Bilhari: Grilled Lamb Skewers
- Curry: Vegan Sweet Potato & Butternut Squash - Masala: Vegan Chana Masala (Curried Garbonzo Beans)
- Basmati Rice
- Boisin Pesto Naan
- Naan Bread (Grilled)

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# SPECIALTY DESSERT STATIONS

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## **ICE CREAM DREAMS BAR (Attendant Required)** **\$12.00 per person**

Vanilla Bean and Chocolate Ice Cream served with your favorite toppings. Toppings to include: Classic Candy Pieces, Walnuts, Real Whipped Cream, Fresh Fruit Toppings, Hot Fudge, Caramel Sauce and Maraschino Cherries

*Assorted Gelatos or Ice Cream Sandwich Bar also available*

## **CANDY BAR \$7.00 per person**

Scoop and Bag your Favorite Treats! Assorted Candies to be displayed in Old Fashioned Apothecary Jars. Flavors may include: M&M's, Licorice, Gummy Bears, Jelly Beans, Swedish Fish, Smarties, Tootsie Rolls, Pixy Stix and many others are available  
*Customized Candy Bars in Coordinating Colors are Available*

## **SHORTCAKE STATION \$12.00 per person**

Create the Dessert of your Dreams! Home-style Buttermilk Biscuits and Butter Pound Cake, Fresh Strawberries, Mandarin Oranges, Fresh Blueberries, Plump Peaches, Pineapple and Fresh Raspberries with Real Whipped Cream

## **MINIATURE HAND PIE BAR \$10.00 per person**

Adorable Miniature Hand Pies, available in your choice of Four Seasonal Flavors: Cherry, Apple, Crumbled Apple, Peach Cobbler, Blueberry Cobbler or Nutella.  
*Customized Decorations & Icings available*

## **S'MORES STATION (Attendant Required) \$13.00 per person**

Bring this Tasty Outdoors Treat Indoors! We'll bring our Fire Box for guests to roast marshmallows over. Includes everything you will need for a good old fashion S'more – Graham Crackers, Hershey's Chocolate, Marshmallows and Skewers.

## **HOT CHOCOLATE STATION \$9.00 per person**

A Cozy End to your Evening! Delicious Hot Chocolate served with Candy Canes, Cocoa Powder, Miniature Marshmallows, Cinnamon, Real Whipped Cream, Shaved Chocolate and Peppermint Patties

## **STUFFED COOKIE STATION \$14.00 per person**

Homemade Cookies stuffed with your Favorite Candy Treats:

- Chocolate Chip Cookie with Hershey's Kisses
- Peanut Butter Cookie with Reese's Peanut Butter Cup
- Almond Sugar Cookie with Almond Joy
- Heath Bar Cookie with Heath Bar
- Sugar Cookie with Rolo Chewy Caramel



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# SPECIALTY BRUNCH STATIONS

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CREATE YOUR OWN | MUST CHOOSE 2



## **YOGURT STATION \$9.00 per person**

Build-Your-Own-Breakfast with this Heart Healthy Station!

Vanilla Yogurt accompanied with Honey Nut Granola, Walnuts, Mandarin Oranges, Sliced Peaches, Fresh Strawberries, Blueberries and Raspberries on the side to mix in

## **OMELETE STATION (Attendant Required) \$13.00 per person**

Watch our Chef prepare your customized omelet right at our station!

Crisp Bacon, Chopped Ham, Italian Sausage, a Medley of Cheese, Fresh Broccoli, Green Peppers, Sliced Mushrooms, Diced Tomatoes, Asparagus, Chopped Onions and Fresh Spinach to mix in

*Egg Whites Available Upon Request*

## **BELGIAN WAFFLE STATION \$14.00 per person**

Fluffy, Homemade Belgian Waffles served with fresh Assorted Berries, Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup, Nutella, Honey, Preserves and Butter

*Interactive Station is Available by Request*

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# NON-ALCOHOLIC BEVERAGE SERVICE

## SILVER SERVICE COFFEE STATION

Fresh Brewed Coffee  
*Regular & Decaffeinated*  
\$2.50 per person

## ASSORTED TEAS

\$0.50 additional per person

## OLD FASHIONED FRESH LEMONADE

Displayed in Mason Jars with spigots garnished with  
Fresh Lemon Wheels  
\$2.50 per person

## WARM APPLE CIDER

Garnished with Fresh Cinnamon Sticks  
*Passed Butler-Style or Displayed in a Chafer to keep  
warm*  
\$3.00 per person

## SWEET TEA

Displayed in Mason Jars with spigots garnished with  
Fresh Lemon Wheels  
\$3.00 per person

## INFUSED ICED WATER

Displayed in Mason Jars with spigots garnished with  
Fresh Fruit or Cucumber  
\$2.00 per person

## FROZEN LEMONADE

Lemon and Watermelon passed Butler-Style in the  
famous Crowne Cup  
\$4.00 per person

## LEMONADE CART

Available for Rental  
\$95.00



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# BAR & LIQUOR PACKAGES

## ENHANCEMENTS

*Prices to be determined.*

### **GOLD BEVERAGE PACKAGE \$49.00 per person**

**Spirits** - Grey Goose or Ketel One Vodka, Tito's Vodka, Bombay Sapphire Gin, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Southern Comfort, Patrón, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Maker's Mark Bourbon, Johnnie Walker Red Label, Glenlivet 12 Year Old Scotch, Kahlua, Bailey's, Disaronno Amaretto Liqueur, Grand Mariner, and Bar Mixers

**Beer** - Choose Four Selections

**Wine** - Our Six Selections of House Wine

### **SILVER BEVERAGE PACKAGE \$43.00 per person**

**Spirits** - Absolut Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Southern Comfort, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Jameson Irish Whiskey, Dewey's Scotch, Kahlua, Bailey's, and Bar Mixers

**Beer** - Choose Three Selections

**Wine** - Our Six Selections of House Wine

### **BRONZE BEVERAGE PACKAGE \$39.00 per person**

**Spirits** - Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Dewey's Scotch, and Bar Mixers

**Beer** - Choose Three Selections

**Wine** - Our Six Selections of House Wine

### **BEER & WINE PACKAGE \$38.00 per person**

**Beer** - Choose Three Selections

**Wine** - Our Six Selections of House Wine

### **All Bar Packages Include: Fruit, Glassware, Non-Alcoholic Beverages and Ice**

**House Wine Selection:** Berringer Chardonnay, Pinot Grigio, Cabernet, Merlot and Berringer White Zinfandel Rosé

**Beer Selections:** Budweiser, Bud Light, Miller Light, Coors Light, Heineken, Mich Ultra-Light, Amstel Light, Blue Moon, Yuengling

### **Customize your Beverage Package!**

Specialty Wines, Craft Beers and Additional Liquors are available. Additional fees may apply.

### **CIGAR STATION**

Let your guests enjoy a glass of Port Wine or a selection of Whiskeys and a Cigar

### **CORDIAL BAR**

Grand Marnier, Disaronno, Frangelico, Kahlua, Bailey's Irish Cream, Anisette and Sambuca. Godiva Chocolate Liqueur and White Chocolate Liqueur also available

### **BELLINI OR MIMOSA BAR**

A selection of fruit purees, juices and sparkling wine

### **SIGNATURE COCKTAILS**

Sangria, Margaritas, Champagne Cocktails, and many more available!

*Ask your Sales Manager for our latest selections*

### **UNDER 21 SOFT DRINK BAR \$7.50 per person**

Includes assorted Soft Drinks, Juices and Water With the purchase of an Open Bar Package

### **CASH BAR SET-UP FEE**

Up to 99 Guests \$150.00

100 or more Guests \$1.50 per person

### **TOASTS**

Champagne Toast

\$3.00 per person

Prosecco Toast

\$4.95 per person

### **Beverage Packages are based on a 4-hour time frame:**

*The bar is closed during dinner hour.*

*The last half hour is non-alcoholic beverages only.*



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